



No Bake Chai Cheesecake

By Bal Arneson

Makes one 8 inch (20 cm) cake

Crust

Ingredients

- 6 classic chocolate and 6 classic vanilla Girl Guide cookies, crushed in a bag
- 2 Tbsp (30 mL) brown sugar
- 1/4 tsp (1 mL) ginger powder
- 1/4 cup (50 mL) melted butter

Instructions

Mix all the crust ingredients and press them into a pie plate or springform pan. Press with a spoon to make sure the crust forms an even layer. Put the crust in a freezer until it firms (about one hour).



Filling

Ingredients

- 8 oz (250 g) cream cheese
- 1 Tbsp (15 mL) orange juice
- 1 cup (250 mL) whipping cream
- 3 Tbsp (45 mL) white sugar
- 1/4 tsp (1 mL) each of cloves, cinnamon, cardamom

Instructions

In a bowl, with an electric mixer, whip cream cheese and orange juice until the cream cheese softens. Add whipping cream and keep beating until the mixture thickens. Add sugar, cloves, cinnamon and cardamom and stir until the mixture stiffens.

Assembly

Remove the pie plate from the freezer and gently pour the mixture on the crust. Refrigerate for up to 8 hours. Garnish with raspberries and mint leaves.



About Bal Arneson

This recipe was developed by Bal Arneson, Spice Goddess - Food Network TV host, book author, National Post and Province newspaper columnist. A mother, educator and advocate for healthy cooking, her series Spice Goddess, was nominated for a 2011 James Beard Award. Both of her cookbooks, Everyday Indian and Bal's Quick and Healthy are bestsellers. balarneson.com

About Girl Guides

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